

# Juana Frias

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

166 papers	6,110 citations	46 h-index	67 g-index
171 ext. papers	6,920 ext. citations	5.4 avg, IF	5.71 L-index

#	Paper	IF	Citations
166	Manufacture of healthy snack bars supplemented with moringa sprout powder. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112828	5.4	0
165	Lentil and Fava Bean With Contrasting Germination Kinetics: A Focus on Digestion of Proteins and Bioactivity of Resistant Peptides. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 754287	6.2	2
164	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	9
163	Sprouted oat as a potential gluten-free ingredient with enhanced nutritional and bioactive properties. <i>Food Chemistry</i> , <b>2021</b> , 338, 127972	8.5	13
162	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , <b>2021</b> , 10,	4.9	11
161	Production and Characterization of a Novel Gluten-Free Fermented Beverage Based on Sprouted Oat Flour. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
160	Pasta products enriched with moringa sprout powder as nutritive dense foods with bioactive potential. <i>Food Chemistry</i> , <b>2021</b> , 360, 130032	8.5	4
159	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During Digestion.. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 790898	6.2	6
158	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-inflammatory Properties of Wheat. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	14
157	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
156	Sprouted Barley Flour as a Nutritious and Functional Ingredient. <i>Foods</i> , <b>2020</b> , 9,	4.9	29
155	A comparative study on the phenolic bioaccessibility, antioxidant and inhibitory effects on carbohydrate-digesting enzymes of maca and mashua powders. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109798	5.4	0
154	Potential of Germination in Selected Conditions to Improve the Nutritional and Bioactive Properties of Moringa (L.). <i>Foods</i> , <b>2020</b> , 9,	4.9	4
153	Changes in protein profile, bioactive potential and enzymatic activities of gluten-free flours obtained from hulled and dehulled oat varieties as affected by germination conditions. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 109955	5.4	7
152	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	12
151	Seed Protein of Lentils: Current Status, Progress, and Food Applications. <i>Foods</i> , <b>2019</b> , 8,	4.9	61
150	The effect of processing and in vitro digestion on the betalain profile and ACE inhibition activity of red beetroot products. <i>Journal of Functional Foods</i> , <b>2019</b> , 55, 229-237	5.1	19

149	Pilot-scale produced fermented lentil protects against t-BHP-triggered oxidative stress by activation of Nrf2 dependent on SAPK/JNK phosphorylation. <i>Food Chemistry</i> , <b>2019</b> , 274, 750-759	8.5	9
148	Development of a multifunctional yogurt-like product from germinated brown rice. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 306-312	5.4	24
147	Effect of Dry Heat Puffing on Nutritional Composition, Fatty Acid, Amino Acid and Phenolic Profiles of Pseudocereals Grains. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2018</b> , 68, 289-297	3.1	19
146	pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. <i>Food Chemistry</i> , <b>2018</b> , 248, 262-271	8.5	20
145	Vitamin C, Phenolic Compounds and Antioxidant Capacity of Broccoli Florets Grown under Different Nitrogen Treatments Combined with Selenium. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2018</b> , 68, 179-186	3.1	8
144	Individual contributions of Savinase and Lactobacillus plantarum to lentil functionalization during alkaline pH-controlled fermentation. <i>Food Chemistry</i> , <b>2018</b> , 257, 341-349	8.5	17
143	Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. <i>Journal of Functional Foods</i> , <b>2018</b> , 48, 9-18	5.1	10
142	Response surface optimisation of germination conditions to improve the accumulation of bioactive compounds and the antioxidant activity in quinoa. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 516-524	3.8	24
141	Enhancement of biologically active compounds in germinated brown rice and the effect of sun-drying. <i>Journal of Cereal Science</i> , <b>2017</b> , 73, 1-9	3.8	29
140	Identification, functional gastrointestinal stability and molecular docking studies of lentil peptides with dual antioxidant and angiotensin I converting enzyme inhibitory activities. <i>Food Chemistry</i> , <b>2017</b> , 221, 464-472	8.5	94
139	Optimization of germination time and temperature to maximize the content of bioactive compounds and the antioxidant activity of purple corn (Zea mays L.) by response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 236-244	5.4	36
138	Optimizing germination conditions to enhance the accumulation of bioactive compounds and the antioxidant activity of kiwicha (Amaranthus caudatus) using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 245-252	5.4	15
137	Fermented Pulses in Nutrition and Health Promotion <b>2017</b> , 385-416		11
136	Sauerkraut <b>2017</b> , 557-576		16
135	Bioactive Peptides in Fermented Foods: Production and Evidence for Health Effects <b>2017</b> , 23-47		13
134	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 1730-40	5.7	39
133	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. <i>Food Chemistry</i> , <b>2015</b> , 173, 298-304	8.5	97
132	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (Phaseolus vulgaris L. var. pinto) proteins by subtilisins. <i>Journal of Functional Foods</i> , <b>2015</b> , 18, 319-332	5.1	52

131	Impact of Elicitation on Antioxidant and Potential Antihypertensive Properties of Lentil Sprouts. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 401-7	3.9	20
130	High-pressure improves enzymatic proteolysis and the release of peptides with angiotensin I converting enzyme inhibitory and antioxidant activities from lentil proteins. <i>Food Chemistry</i> , <b>2015</b> , 171, 224-32	8.5	97
129	Fermentation enhances the content of bioactive compounds in kidney bean extracts. <i>Food Chemistry</i> , <b>2015</b> , 172, 343-52	8.5	95
128	The future of lupin as a protein crop in Europe. <i>Frontiers in Plant Science</i> , <b>2015</b> , 6, 705	6.2	138
127	A multistrategic approach in the development of sourdough bread targeted towards blood pressure reduction. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 97-103	3.9	23
126	Evaluation of refrigerated storage in nitrogen-enriched atmospheres on the microbial quality, content of bioactive compounds and antioxidant activity of sauerkrauts. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 61, 463-470	5.4	8
125	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. <i>Food Research International</i> , <b>2015</b> , 70, 55-63	7	60
124	Role of elicitation on the health-promoting properties of kidney bean sprouts. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 56, 328-334	5.4	32
123	Maximising the phytochemical content and antioxidant activity of Ecuadorian brown rice sprouts through optimal germination conditions. <i>Food Chemistry</i> , <b>2014</b> , 152, 407-14	8.5	78
122	Non-Nutritive Compounds in Fabaceae Family Seeds and the Improvement of Their Nutritional Quality by Traditional Processing & Review. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2014</b> , 64, 75-89 <sup>3.1</sup>		33
121	Assessment on proximate composition, dietary fiber, phytic acid and protein hydrolysis of germinated Ecuadorian brown rice. <i>Plant Foods for Human Nutrition</i> , <b>2014</b> , 69, 261-7	3.9	12
120	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan <i>Opuntia ficus-indica</i> flowers obtained by different extraction methods. <i>Industrial Crops and Products</i> , <b>2014</b> , 62, 412-420	5.9	64
119	Savinase, the most suitable enzyme for releasing peptides from lentil ( <i>Lens culinaris</i> var. Castellana) protein concentrates with multifunctional properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 4166-74	5.7	56
118	Synthesis of [(77)Se]-methylselenocysteine when preparing sauerkraut in the presence of [(77)Se]-selenite. Metabolic transformation of [(77)Se]-methylselenocysteine in Wistar rats determined by LC-IDA-ICP-MS. <i>Analytical and Bioanalytical Chemistry</i> , <b>2014</b> , 406, 7949-58	4.4	6
117	Production and Bioactivity of Oligosaccharides in Plant Foods <b>2014</b> , 35-54		4
116	Impact of storage under ambient conditions on the vitamin content of dehydrated vegetables. <i>Food Science and Technology International</i> , <b>2013</b> , 19, 133-41	2.6	1
115	Effect of storage on the content of indole-glucosinolate breakdown products and vitamin C of sauerkrauts treated by high hydrostatic pressure. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 53, 285-289	5.4	14
114	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. <i>Food Chemistry</i> , <b>2013</b> , 136, 1030-7	8.5	132

113	Extruded flaxseed meal enhances the nutritional quality of cereal-based products. <i>Plant Foods for Human Nutrition</i> , <b>2013</b> , 68, 131-6	3.9	19
112	Protein Quality of Traditional Rye Breads and Ginger Cakes as Affected by the Incorporation of Flour with Different Extraction Rates. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2013</b> , 63, 5-10	3.1	4
111	White cabbage fermentation improves ascorbigen content, antioxidant and nitric oxide production inhibitory activity in LPS-induced macrophages. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 77-83	5.4	34
110	Influence of fermentation conditions of Brassica oleracea L. var. capitata on the volatile glucosinolate hydrolysis compounds of sauerkrauts. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 16-23	5.4	25
109	Multifunctional properties of soy milk fermented by Enterococcus faecium strains isolated from raw soy milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10235-44	5.7	40
108	Electrochemical Determination of Ascorbigen in Sauerkrauts. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 487-494	3.4	4
107	Se improves indole glucosinolate hydrolysis products content, Se-methylselenocysteine content, antioxidant capacity and potential anti-inflammatory properties of sauerkraut. <i>Food Chemistry</i> , <b>2012</b> , 132, 907-914	8.5	46
106	Bioactive compounds, myrosinase activity, and antioxidant capacity of white cabbages grown in different locations of Spain. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3772-9	5.7	30
105	Assessment of the nutritional quality of raw and extruded Pisum sativum L. var. laguna seeds. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1303-1308	5.4	37
104	High hydrostatic pressure effects on immunoreactivity and nutritional quality of soybean products. <i>Food Chemistry</i> , <b>2011</b> , 125, 423-429	8.5	72
103	Changes in nutritional value and cytotoxicity of garden cress germinated with different selenium solutions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2331-6	5.7	14
102	Semolina supplementation with processed lupin and pigeon pea flours improve protein quality of pasta. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 617-622	5.4	30
101	Effects of combined treatments of high pressure, temperature and antimicrobial products on germination of mung bean seeds and microbial quality of sprouts. <i>Food Control</i> , <b>2010</b> , 21, 82-88	6.2	43
100	High hydrostatic pressure can improve the microbial quality of sauerkraut during storage. <i>Food Control</i> , <b>2010</b> , 21, 524-528	6.2	35
99	Chemical evaluation and sensory quality of sauerkrauts obtained by natural and induced fermentations at different NaCl levels from Brassica oleracea Var. capitata Cv. Bronco grown in eastern Spain. Effect of storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3549-57	5.7	39
98	Influence of drying by convective air dryer or power ultrasound on the vitamin C and $\beta$ -carotene content of carrots. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10539-44	5.7	63
97	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. <i>Food Chemistry</i> , <b>2010</b> , 120, 710-716	8.5	68
96	Impact of fermentation conditions and refrigerated storage on microbial quality and biogenic amine content of sauerkraut. <i>Food Chemistry</i> , <b>2010</b> , 123, 143-150	8.5	44

95	2-Furoylmethyl amino acids, hydroxymethylfurfural, carbohydrates and $\beta$ -carotene as quality markers of dehydrated carrots. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 267-273	4.3	20
94	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. <i>European Food Research and Technology</i> , <b>2009</b> , 230, 119-124	3.4	9
93	Effect of flour extraction rate and baking on thiamine and riboflavin content and antioxidant capacity of traditional rye bread. <i>Journal of Food Science</i> , <b>2009</b> , 74, C49-55	3.4	33
92	Influence of fermentation conditions on glucosinolates, ascorbigen, and ascorbic acid content in white cabbage ( <i>Brassica oleracea</i> var. capitata cv. Taler) cultivated in different seasons. <i>Journal of Food Science</i> , <b>2009</b> , 74, C62-7	3.4	75
91	Antioxidant capacity and polyphenolic content of high-protein lupin products. <i>Food Chemistry</i> , <b>2009</b> , 112, 84-88	8.5	38
90	Changes in vitamin content of powder enteral formulas as a consequence of storage. <i>Food Chemistry</i> , <b>2009</b> , 115, 1411-1416	8.5	13
89	Influence of germination with different selenium solutions on nutritional value and cytotoxicity of lupin seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1319-25	5.7	17
88	Efficacy of combinations of high pressure treatment, temperature and antimicrobial compounds to improve the microbiological quality of alfalfa seeds for sprout production. <i>Food Control</i> , <b>2009</b> , 20, 31-39	6.2	21
87	Evaluation of bioprocesses to improve the antioxidant properties of chickpeas. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 885-892	5.4	25
86	Alpha-galactosides: antinutritional factors or functional ingredients?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 301-16	11.5	107
85	Food safety evaluation of broccoli and radish sprouts. <i>Food and Chemical Toxicology</i> , <b>2008</b> , 46, 1635-44	4.7	66
84	Application of high-pressure treatment on alfalfa ( <i>Medicago sativa</i> ) and mung bean ( <i>Vigna radiata</i> ) seeds to enhance the microbiological safety of their sprouts. <i>Food Control</i> , <b>2008</b> , 19, 698-705	6.2	49
83	Immunoreactivity and amino acid content of fermented soybean products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 99-105	5.7	113
82	Fermented soyabean products as hypoallergenic food. <i>Proceedings of the Nutrition Society</i> , <b>2008</b> , 67,	2.9	9
81	Assessment of protein fractions of three cultivars of <i>Pisum sativum</i> L.: effect of germination. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 1465-1478	3.4	24
80	Effect of fermentation conditions on the antioxidant compounds and antioxidant capacity of <i>Lupinus angustifolius</i> cv. zapaton. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 979-988	3.4	20
79	Kinetic study of the antioxidant compounds and antioxidant capacity during germination of <i>Vigna radiata</i> cv. emmerald, <i>Glycine max</i> cv. jutro and <i>Glycine max</i> cv. merit. <i>Food Chemistry</i> , <b>2008</b> , 111, 622-630	8.5	114
78	Effect of germination on the protein fraction composition of different lupin seeds. <i>Food Chemistry</i> , <b>2008</b> , 107, 830-844	8.5	43



77	Correlations between some nitrogen fractions, lysine, histidine, tyrosine, and ornithine contents during the germination of peas, beans, and lentils. <i>Food Chemistry</i> , <b>2008</b> , 108, 245-252	8.5	28
76	Immunoreactivity reduction of soybean meal by fermentation, effect on amino acid composition and antigenicity of commercial soy products. <i>Food Chemistry</i> , <b>2008</b> , 108, 571-81	8.5	137
75	Fermentation as a bio-process to obtain functional soybean flours. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8972-9	5.7	54
74	Total chemically available (free and intrachain) lysine and furosine in pea, bean, and lentil sprouts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10275-80	5.7	8
73	Chemical, biological and sensory evaluation of pasta products supplemented with galactoside-free lupin flours. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 74-81	4.3	55
72	Effect of treatment with galactosidase, tannase or a cell-wall-degrading enzyme complex on the nutritive utilisation of protein and carbohydrates from pea ( <i>Pisum sativum</i> L.) flour. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 1356-1363	4.3	8
71	Improvement in food intake and nutritive utilization of protein from <i>Lupinus albus</i> var. multolupa protein isolates supplemented with ascorbic acid. <i>Food Chemistry</i> , <b>2007</b> , 103, 944-951	8.5	13
70	Germinated <i>Cajanus cajan</i> seeds as ingredients in pasta products: Chemical, biological and sensory evaluation. <i>Food Chemistry</i> , <b>2007</b> , 101, 202-211	8.5	101
69	Changes in vitamin C content and antioxidant capacity of raw and germinated cowpea ( <i>Vigna sinensis</i> var. carilla) seeds induced by high pressure treatment. <i>Food Chemistry</i> , <b>2007</b> , 101, 918-923	8.5	67
68	Biogenic amines and HL60 cytotoxicity of alfalfa and fenugreek sprouts. <i>Food Chemistry</i> , <b>2007</b> , 105, 959-967	8.5	17
67	Effect of phytic acid degradation by soaking and exogenous phytase on the bioavailability of magnesium and zinc from <i>Pisum sativum</i> , L.. <i>European Food Research and Technology</i> , <b>2007</b> , 226, 105-113	4	4
66	Microstructural and biochemical changes in raw and germinated cowpea seeds upon high-pressure treatment. <i>Food Research International</i> , <b>2007</b> , 40, 415-423	7	30
65	Nutritional Value <b>2007</b> , 47-93		15
64	Germination as a process to improve the antioxidant capacity of <i>Lupinus angustifolius</i> L. var. Zapaton. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 495-502	3.4	56
63	Kinetics of free protein amino acids, free non-protein amino acids and trigonelline in soybean ( <i>Glycine max</i> L.) and lupin ( <i>Lupinus angustifolius</i> L.) sprouts. <i>European Food Research and Technology</i> , <b>2006</b> , 224, 177-186	3.4	38
62	Influence of lupin ( <i>Lupinus luteus</i> L. cv. 4492 and <i>Lupinus angustifolius</i> L. var. zapaton) and fenugreek ( <i>Trigonella foenum-graecum</i> L.) germination on microbial population and biogenic amines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7391-8	5.7	8
61	Fermented pigeon pea ( <i>Cajanus cajan</i> ) ingredients in pasta products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6685-91	5.7	48
60	Influence of addition of raffinose family oligosaccharides on probiotic survival in fermented milk during refrigerated storage. <i>International Dairy Journal</i> , <b>2006</b> , 16, 768-774	3.5	52

59	Functional lupin seeds ( <i>Lupinus albus</i> L. and <i>Lupinus luteus</i> L.) after extraction of $\beta$ -galactosides. <i>Food Chemistry</i> , <b>2006</b> , 98, 291-299	8.5	81
58	The effect of germination process on the superoxide dismutase-like activity and thiamine, riboflavin and mineral contents of rapeseeds. <i>Food Chemistry</i> , <b>2006</b> , 99, 516-520	8.5	16
57	Inositol phosphate profiling of fermented cowpeas by $^1\text{H}$ NMR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4714-21	5.7	4
56	Effect of processing on the antioxidant vitamins and antioxidant capacity of <i>Vigna sinensis</i> Var. Carilla. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 1215-22	5.7	44
55	Effect of germination and fermentation on the antioxidant vitamin content and antioxidant capacity of L. var. Multolupa. <i>Food Chemistry</i> , <b>2005</b> , 92, 211-220	8.5	152
54	Raffinose family oligosaccharides and sucrose contents in 13 Spanish lupin cultivars. <i>Food Chemistry</i> , <b>2005</b> , 91, 645-649	8.5	50
53	Inositol phosphate content and trypsin inhibitor activity in ready-to-eat cruciferous sprouts. <i>Food Chemistry</i> , <b>2005</b> , 93, 331-336	8.5	7
52	Nutritional assessment of raw and germinated pea ( <i>Pisum sativum</i> L.) protein and carbohydrate by in vitro and in vivo techniques. <i>Nutrition</i> , <b>2005</b> , 21, 230-9	4.8	52
51	Changes in chemical composition of lupin seeds ( <i>Lupinus angustifolius</i> ) after selective $\beta$ -galactoside extraction. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 2468-2474	4.3	23
50	Fermented <i>Phaseolus vulgaris</i> : acceptability and intestinal effects. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 182-186	3.4	8
49	Influence of fermentation on the nutritional value of two varieties of <i>Vigna sinensis</i> . <i>European Food Research and Technology</i> , <b>2005</b> , 220, 176-181	3.4	34
48	Raffinose family of oligosaccharides from lupin seeds as prebiotics: application in dairy products. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 1246-52	2.5	38
47	Effects of different germination conditions on the contents of free protein and non-protein amino acids of commercial legumes. <i>Food Chemistry</i> , <b>2004</b> , 86, 537-545	8.5	103
46	Improved method to obtain pure $\alpha$ -galactosides from lupin seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 6920-2	5.7	16
45	Fermentation of <i>Vigna sinensis</i> var. carilla flours by natural microflora and <i>Lactobacillus</i> species. <i>Journal of Food Protection</i> , <b>2003</b> , 66, 2313-20	2.5	48
44	Changes of wheat dough and bread quality and structure as a result of germinated pea flour addition. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 46-50	3.4	38
43	Kinetics of soluble carbohydrates by action of endo/exo $\beta$ -galactosidase enzyme in lentils and peas. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 199-203	3.4	17
42	Assessment of nutritional compounds and antinutritional factors in pea ( <i>Pisum sativum</i> ) seeds. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 298-306	4.3	69



41	Effect of natural and controlled fermentation on flatus-producing compounds of beans ( <i>Phaseolus vulgaris</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 1004-1009	4.3	13
40	Inositol phosphate degradation by the action of phytase enzyme in legume seeds. <i>Food Chemistry</i> , <b>2003</b> , 81, 233-239	8.5	41
39	Nutritional evaluation of pea ( <i>Pisum sativum</i> L.) protein diets after mild hydrothermal treatment and with and without added phytase. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2415-20	5.7	29
38	Nutritional improvement of beans ( <i>Phaseolus vulgaris</i> ) by natural fermentation. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 226-231	3.4	76
37	Nutritional evaluation of lentil flours obtained after short-time soaking processes. <i>European Food Research and Technology</i> , <b>2002</b> , 215, 138-144	3.4	18
36	New functional legume foods by germination: effect on the nutritive value of beans, lentils and peas. <i>European Food Research and Technology</i> , <b>2002</b> , 215, 472-477	3.4	125
35	Biological activity of alpha-galactoside preparations from <i>Lupinus angustifolius</i> L. and <i>Pisum sativum</i> L. seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 384-9	5.7	29
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29	Natural fermentation of lentils. Functional properties and potential in breadmaking of fermented lentil flour. <i>Molecular Nutrition and Food Research</i> , <b>1999</b> , 43, 396-401		13
28	Ca and P bioavailability of processed lentils as affected by dietary fiber and phytic acid content. <i>Nutrition Research</i> , <b>1999</b> , 19, 49-64	4	16
27	Changes in quantities of inositol phosphates during maturation and germination of legume seeds. <i>European Food Research and Technology</i> , <b>1998</b> , 206, 279-283		39
26	Nutrients and antinutritional factors in faba beans as affected by processing. <i>European Food Research and Technology</i> , <b>1998</b> , 207, 140-145		62
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15	Effect of Light on Carbohydrates and Hydrosoluble Vitamins of Lentils during Soaking. <i>Journal of Food Protection</i> , <b>1995</b> , 58, 692-695	2.5	16
14	Evolution of Trypsin Inhibitor Activity during Germination of Lentils. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2231-2234	5.7	48
13	Nutritional Assessment of Raw, Heated, and Germinated Lentils. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 1871-1877	5.7	60
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